

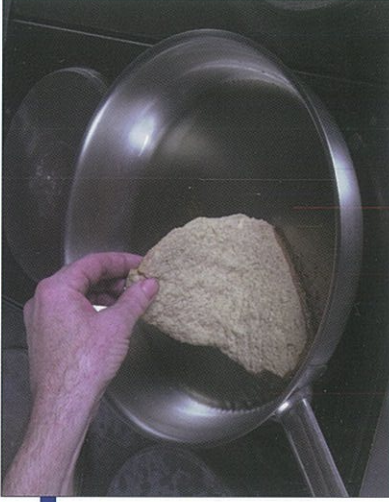
# Frying

## Pan Frying



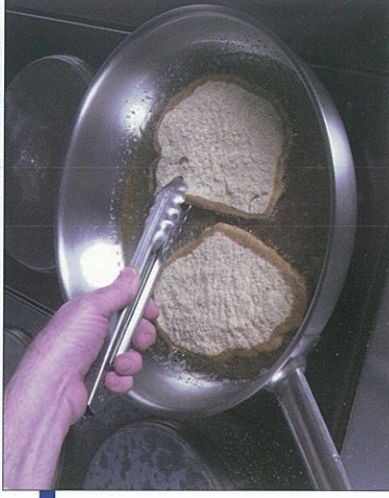
1

Add oil and heat to correct temperature.



2

Add food to hot oil, preventing oil from splashing toward you.



3

Keep oil and food in motion.



4

Brown item on both sides.



5

Finish cooking in pan or in oven, according to recipe.



**HACCP**  
Hazard Analysis Critical Control Points

- Hot foods at 140°F (60°C) or above.
- Cold foods at 40°F (4°C) or below.
- Check final internal temperature of all food for doneness.

**TIPS**  
Tips, Customers and Quality

- Place food into pan gently away from you to prevent hot oil from splashing toward you.
- Keeping food and oil in motion will help prevent uneven browning or burning.